



No matter what the event is you may be celebrating, it is obviously a day that you are going to look back on if you are honoring it with an elegant dinner. It is a special day for you to “host” but at the same time you should be able to enjoy yourself worry-free. That is why we have taken our time to give you a wide range of options, enabling you to customize your event to be everything you could have ever imagined and more! Please take your time to look through all of our options and once you have made your selections we can sit down and go over every detail and customize a price for you based on your choices. It is not necessary for you to pick options from every category; we would just like to show you all we have to offer. Please keep in mind we ONLY use fresh ingredients, therefore all pricing will be based on MARKET VALUE.

Taste of Tuscany

An extravagant Display of:

Grilled Marinated Vegetables

Heirloom Caprese Salad
With buffalo fresh mozzarella

Assorted Olives

Aged Italian Meats
Prosciutto Di Parma, Salami, Soprosota

Imported Cheeses
Parmesan cheese, Provolone

Assorted Peppers
Stuffed Cherry, long hot's, red roasted

Appetizers

Can Be Served Buffet, Family-Style or Hand – Passed
Choice of FOUR:

<i>Rice balls – Bolognese OR Pesto</i>	<i>Scallops Wrapped in Bacon</i>	<i>Bacon Dusted Calamari</i>
<i>Mussels Bianco</i>	<i>Stuffed Artichokes</i>	<i>Sesame Chicken Skewers</i>
<i>Mussels Marinara</i>	<i>Hot Peppers & Provolone</i>	<i>Assorted Bruschettas</i>
<i>Eggplant Rollantini</i>	<i>Roasted Peppers & Provolone</i>	<i>Escarole, Beans & Sausage</i>
<i>Artichokes Francaise</i>	<i>Clams Casino</i>	<i>Mini Meatballs</i>
<i>Fried Calamari</i>	<i>Dates Wrapped in Bacon</i>	<i>Mozzarella En Corrozza</i>
<i>Crab cakes</i>	<i>Figs Wrapped in Prosciutto Seasonal</i>	<i>Clams Oreganato</i>
<i>Pan Seared Scallops</i>	<i>Shrimp Skewers</i>	<i>Italian Egg Rolls</i>

Stuffed Mushrooms Romano, Crabmeat or Sausage
Filet Mignon Crostini with Truffle Aioli & Parmigianino Reggiano

Salad Course

Served Family Style, Individually Plated, or as a Buffet Station
Choice of ONE:

- *Mixed Baby Greens – tossed in an Aged Balsamic Vinaigrette with Fresh Mozzarella & Heirloom Tomatoes*
- *Caesar Salad – Crisp Greens, House – Baked Croutons & Topped with Shaved Parmesan*
- *Marinated Grilled Asparagus served chilled with Jumbo Lump Crab Meat, Black Olives, Roasted Red Peppers and Horse Radish Dijon Sauce*
- *Baby Arugula with Fresh Pears, Aged Gorgonzola Cheese, Crispy Red Onions & Candied Walnuts tossed in a House Made Honey – Red Wine Vinaigrette*

Pasta Course

Served Family – Style, Individually Plated or as a Buffet Station

Choice of TWO if Buffet or Family Style

Choice of ONE if Individually Plated

- *Traditional Pasta Options:*

<i>Vodka Rigatoni</i>	<i>Orchiette with Spring Peas & Crisp Prosciutto</i>
<i>Rigatoni Carbonara</i>	<i>Penne Fra diavolo with Dice Chicken Breast</i>
<i>Penne San Marzano</i>	<i>Cavatelli with Pork Ragu</i>
<i>Farfalle Pesto Cream</i>	<i>Papperdelle with a Veal & Mushroom Demi</i>

Orchiette or Cavatelli with Broccoli Rabe & Sausage – Garlic & Oil

** All Pastas and Sauces are interchangeable*

- *Home – Made Ravioli Options with your Choice of Sauce:*

<i>Four Cheese</i>	<i>Butternut Squash (Seasonal)</i>	
<i>San Marzano plum tomato Basil Sauce</i>	<i>Topped with Crumbled Amoretti, Buffalo</i>	
	<i>Mozzarella Brown Butter Sage</i>	
<i>Lobster</i>	<i>Crab</i>	<i>Wild Mushroom</i>
<i>Vodka Tarragon</i>	<i>Champagne Asparagus Sauce</i>	<i>Portabella, Porcini sauce with fresh truffle</i>

- *Home – Made Ricotta Gnocchi*

Served with your choice of Sauce (Osso Bucco, Bolognese, Lamb Ragu or Tomato Basil)

**The chef DOES NOT recommend this item as a buffet station*

Entrée Options

Served Family– Style, Individually Plated, or as a Buffet Station
Choice of TWO:

- *Tuscan Style Seasoned Chicken*
- *Grilled Filet Mignon topped with a Barolo Wine Sauce*
- *French Cut Chicken Breast stuffed with Asparagus & Goat Cheese; Served in a Mushroom Au Jus*
- *Butcher Cracked Pepper Encrusted Aged Sirloin; Pan Seared topped With Exotic Sautéed Mushrooms & Finished with a Cognac Cream Sauce*
- *Hazelnut Encrusted Salmon – served in a Light Frangelico Cream Sauce with Pieces of Lobster*
- *Grilled Salmon Piccata*
- *Atlantic Cod Francaise*
- *Tilapia broiled in a Light White Wine & Lemon with Diced Asparagus, Tomatoes, & Jumbo Lump Crabmeat*
- *Filet of White Sea Bass Egg-Battered, served in a Lemon Butter Cream Sauce with Artichoke Hearts & Sun-Dried Tomatoes*
- *Root Beer Marinated Pork Loin – Grilled & Served over Caramelized Onions & Pancetta; then drizzled with a Root Beer Au Jus*
- *Parmesan Encrusted Pork Medallions- Lightly Pan Seared & Served in a Sage – Madeira Wine Sauce*
- *Braised Short Ribs with Glazed Carrots, & Roasted Garlic Mashed Potatoes*
- *Pan Seared Tilapia in a Lemon Caper Sauce*
- *Porcini Crusted Chilean Sea Bass topped with a Wild Mushroom Red Wine Reduction*
- *Traditional Italian Table:*

Veal -Choice of Parmigianino, Milanese, Saltimbocca, Piccata or Calabrese
Chicken – Choice of Milanese, Francaise, Marsala, Piccata, Artichoke, Sorrentino or Parmigianino

****All Entrees are accompanied by Potato & Vegetable of the Day****

****Vegetarian Entrees available upon request****

Carving Stations

Choice of TWO of the following carved by a chef right before your eyes:

Includes Fresh Baked Breads

- *Roast Beef with Horseradish Sauce*
- *Free Range Turkey with Cranberry Relish*
- *Roast Pork Loin with Apple Compote*
- *Root Beer Marinated Pork Loin with Caramelized Onions & Pancetta*
 - *Cured Ham with a Honey Mustard Sauce*
 - *Leg of Lamb with a Minted Yogurt Sauce*
 - *Beef Tenderloin with a Red Wine Reduction*
 - *Marinated & Grilled Flank Steak*

Kids Choices

Choices of TWO:

Chicken Fingers & Fries

Hamburger & Fries

Spaghetti & Meatballs

Cheeseburger & Fries

Cheese Raviolis with Butter or Sauce

Beverage Options

\$5.00 Per Person- Coffee, Tea, & Soft Drinks
\$15.00 Per Person - 3 Hours Beer & Wine UNLIMITED
\$35.00 Per Person - 3 Hours Open Bar UNLIMITED

Discounted House Wine Package

\$40.00 per bottle
\$25.00 per carafe
Merlot, White Zinfandel, Chardonnay, Pinot Grigio, Cabernet

Discounted Packages

Wine and Beer
\$6.00 per glass
\$4.00 per Bottle

Intermezzo

Seasonal Fruit Sorbet

Champagne Toast

Linens & Décor

We offer a wide variety of chair covers, linens, napkins, chair sashes & overlays``

Dessert Options

Available Upon Request

Entertainment

DJ's & Bands

Monte Entertainment:

Contact – Robert Monte

551-486-2731 or 201-773-0369

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